BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 13: European Cuisine**
Learning aim(s)	**A:** Research and plan menus that reflect the styles of food and types of dishes that are prepared and cooked in European countries
Assignment title	**Researching European Cuisine**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	You work as a trainee in the food and beverage department of a large hotel. In order to challenge trainees, the Food and Beverage Manager has organised a menu writing competition. The winning menu will be used for a banquet for a group of European visitors. Your brief is to plan a detailed and balanced menu which reflects a range of European styles and types of European dishes to meet the needs of the customer and business.
Task 1	Carry out research on the history of and influences on European food in order to identify a range of dishes which can be served at the banquet. Use you research to compile a menu for the banquet. There are no restrictions of the types of menu you can produce. Your menu, however, must be balanced in terms of

	taste, texture, colour and nutritional value.
Checklist of evidence required	Research portfolio and summary of history and influences Menu and recipes

Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria you must show that you are able to:
A.D1	Plan a detailed and balanced menu which reflects a range of European styles and types of dish to meet the needs of the customer and business.
A.M1	Plan a balanced menu which reflects different European styles and types of dish.
A.P1	Describe influences on styles and types of European dish.
A.P2	Plan a basic menu that reflects different European styles and types of dish.

Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	None